

RADIO CALL SIGN	IMAGINATION 09/17/01
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CORRECTIVE ACTION AND FOLLOW UP LOG

RESULTS, REFERENCE AND RECOMMENDATIONS							
THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.			COMPLETED			PERSON RESPONSIBLE FOR CORRECTION	CORRECTIVE ACTION
#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE		
		<u>POTABLE WATER</u>					
1	08	THERE WAS NO RECORD OF HALOGEN MONITORING FOR ONBOARD PRODUCTION OF WATER				Chief Engineer	Procedures sent to the ship.
		<u>WHIRLPOOL SPAS</u>					
2	10	AN ACCURATE HALOGEN MEASUREMENT OF THE SPAS WAS NOT APPARENT AT THE TIME OF THIS INSPECTION. LEVELS MEASURE FROM THE MECHANICAL ROOM WERE ROUTINELY UNDER 4.0 PPM WHILE READINGS TAKEN FROM THE SPA MEASURED 5.0 – 8.0. THE TEST KIT USED TO MEASURE BROMINE FROM THE SPA MEASURED ONLY 2.0, 5.0 AND 10.0 PPM.				Chief Engineer	Procedures sent to the ship..
		<u>CHILD ACTIVITY CENTER</u>					
3	41	WRITTEN GUIDANCE ON SYMPTOMS OF COMMON CHILDHOOD INFECTIOUS ILLNESSES WAS NOT AVAILABLE FOR REVIEW IN THE CHILD ACTIVITY CENTER.				Youth Director	Written guidance of USPH Manual 2000 was distributed to all Youth Staff personnel and a copy kept in the Child Activity Center.
		<u>HOUSEKEEPING</u>					
4	41	SPECIAL HOUSEKEEPING PROCEDURES WERE NOT IN PLACE WHEN GASTROINTESTINAL ILLNESS AMONG PASSENGERS OR CREW REACH 2 % OR GREATER.				Housekeeping Manager	Guideline is in place and was shown to the inspector. The inspector stated that the PPM for sanitizing an infected area should be 5000 PPM
		<u>DISCO BAR</u>					
5	33	THERE WAS A HEAVY ACCUMULATION OF DUST IN THE DECKHEAD VENTILATION PANELS OVER THE FROM SERVICE AREA OF THE BAR.				House keeping Manager	Corrected – Deck head, Ventilation Panels around the Bar has been cleaned
		<u>POTABLE WATER</u>					
6	08	THERE WAS NO COMPREHENSIVE CROSS CONNECTION CONTROL PROGRAM AVAILABLE FOR				Chief Engineer	Procedures sent to the fleet..

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		REVIEW.					
		<u>MIRAGE AND DREAM BARS</u>					
7	26*	SLIME MOLD WAS NOTED IN THE WATER RESERVOIRS OF THE ICE MACHINES.				Chief Engineer/ Refrigeration Engineer	Corrected - Deep Tray and Ice Machine Tray maker has been cleaned by Engineers
8	21	THE UNDER COUNTER REFRIGERATOR GASKETS WERE SPLIT.				Staff Captain	Corrected - New Gasket has been placed in the under counter refrigerators
9	27	THE GASKETS IN THE UNDERCOUNTER REFRIGERATORS WERE SOILED WITH DIRT.				F & B Manager/ Bar Manager	Corrected - Bar Staff had cleaned all Refrigerators Gaskets.
		<u>HORIZON BEVERAGE STATION – PORT</u>					
10	33	THE DRAIN UNDER THE BEVERAGE STATION WAS SOILED.				F & B Manager	Corrected – Drain under the beverage station had been cleaned.
		<u>HORIZON PANTRY 2 –STARBOARD</u>					
11	19	ICE WAS MIXED WITH COOKED PEPPERS AND COOKED MUSHROOMS IN A NON-DRAINING CONTAINER.				F & B Manager / Chef de Cuisine	Corrected- Time Control has been implemented. Cooks are all instructed of proper procedure.
		<u>HORIZON DISHWASH</u>					
12	26*	A FEW PREVIOUSLY CLEANED ITEMS WERE SOILED AND STORED AS CLEAN.				F & B Manager / Maitre D'	Corrected – Staff were instructed of Proper separation of cleaned and soiled in the Dishwash Area
		<u>HORIZON CENTER GALLEY</u>					
13	38	TWO MOPS WERE NOT HUNG TO DRY AFTER USE.				F & B Manager	New Mops Hanger has been installed
14	27	MOLD WAS NOTED ON THE NON-FOOD CONTACT SURFACES OF THE UPPER ICE MACHINE COMPARTMENTS.				Chief Engineer / Refrigeration Engineer	Corrected- The upper compartments of Ice machine have been cleaned.
		<u>PIZZERIA</u>					
15	20	THE GLASS SHELVES WERE SLIGHTLY CHIPPED IN THE DISPLAY CASE.				Chief Engineer	Corrected – replaced with new display case
16	20	THE LIGHT SHIELDS WERE CRACKED IN THE DISPLAY CASE.				Chief Engineer	Corrected – replaced with new Light Shields
		<u>ELEVATOR 7</u>					
17	33	A GAP WAS NOTED ON THE DECK NEAR THE DOOR				Chief Engineer/	Need to have outside contractor-

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		TRACKS.				Stainless Steel Company	Stainless Steel Company to provide a steel to cover the gap in the elevator
		<u>LIDO DISHWASH</u>					
18	22	THE DISHWASH UNIT WAS OUT OF ORDER				Chief Engineer	Corrected – Hotel Engineer have repaired the machine.
		<u>FOOD SERVICE GENERAL</u>					
19	27	THE AREA AROUND THE GRILL CHUTES WAS ENCRUSTED WITH FOOD AND GREASE RESIDUE.				F & B Manager	Corrected- All Grill chutes have been cleaned after inspections
20	21	THE AREA AROUND THE GRILL CUTES WAS DIFFICULT TO CLEAN.				Chief Engineer / Stainless Steel Company	Area will be cleaned as much as possible.
21	20	NUMEROUS REFRIGERATORS WERE OUT OF ORDER INCLUDING UNITS: 386F, 382F, 392F, 396F, 397F, L7F, L8F, L10F, AND A19F. THE BUFFET PANTRY WALK-IN UNIT WAS ALSO OUT OF ORDER.				Chief Engineer/ Refrigeration Engineer	Work is in progress to repair the refrigeration.
		<u>MAIN GALLEY CENTER</u>					
22	21	EXCESSIVE SEALANT WAS NOTED ON THE BOTTOM OF THE TILTING PANS THAT MADE CLEANING DIFFICULT.				Staff Captain	Sealant will be removed.
23	33	RUST AND PEELING FINISH WAS NOTED IN THE SINK DRAINS IN FRONT OF THE TILTING PANS AND SMALL SOUP KETTLES.				Chief Engineer Stainless Steel Company	Sink Drains will be cleaned and repainted. Long term prognosis may be for stainless steel lining.
		<u>MAIN GALLEY</u>					
24	33	A SMALL GAP WAS NOTED AT THE UPPER PORTION OF THE PROFILE STRIP TO THE LEFT OF THE SALAMANDER UNIT.				Chief Engineer / Stainless Steel Company	Gap will be sealed as much as possible.
		<u>PRIDE DINING ROOM</u>					
25	36	INSUFFICIENT LIGHTING WAS NOTED AT WAIT STATIONS 5 AND 8.				Chief Engineer/ Electrician	Additional lights to be provided.
		<u>TROLLEY WASH</u>					
26	37	CONDENSATE WAS NOTED ON THE AIR CONDITIONING VENT COVERS.				Chief Engineer/ Refrigeration Engineer	Air conditioning to be evaluated in that area.
		<u>WINE CELLAR – MAIN GALLEY</u>					
27	28	THE PLASTIC CHAMPAGNE CONTAINERS WERE				F & B Manager/	Corrected- Staff was instructed of

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		STORED ON THE DECK.				Maitre d	proper procedure of storing the containers.
		<u>MAIN GALLEY – POTWASH</u>					
28	22	THE BASKET WAS NOT USED IN THE HOT WATER SANITIZING COMPARTMENT.				F & B Manager	Corrected during inspection – Employee was instructed of proper procedure.
29	33	PEELING FINISH WAS NOTED IN THE SCUPPER UNDER THE POTWASH SINK.				Staff Captain	Corrected – the scupper under the pot wash sink has been painted.
30	26*	A FEW PREVIOUSLY CLEANED ITEMS WERE SOILED AND STORED AS CLEAN.				F & B Manager	Corrected – Staff were instructed of Proper separation of cleaned and soiled in the Potwash Area.
		<u>BAKERY/PASTRY</u>					
31	20	THE OVENS WERE DIFFICULT TO CLEAN DUE TO GAPS, MISSING FASTENERS, AND BLOTTED HEAD SCREWS.				Chief Engineer	Work in Progress.
32	20	CAST IRON SCOOPS WERE IN USE IN THIS AREA.				F & B Manager/ Chef de Cuisine	Corrected – Stainless steel scoop have been provided and instructed of proper use.
		<u>OFFICER’S MESS</u>					
33	19	THE APPLES AND PEARS WERE NOT PLACED UNDER THE SNEEZE GUARD.				F & B Manager/ Maitre d	Corrected during inspection. All Employees was instructed of proper use of sneeze guard.
34	16	THE MILK IN THE WMF COFFEE REFRIGERATION COMPARTMENT WAS TESTED AT 54 F.				F & B Manager/ Maitre d	Corrected- time temperature control has been implemented.
		<u>CREW GALLEY</u>					
35	28	A RACK OF SILVERWARE WAS STORED WITH THE FOOD CONTACT SURFACE UP ON THE TOP OF THE SERVICE LINE.				F & B Manager	Corrected during inspections- Employees are instructed not to place the silver rack on top of the service line.
36	21	THE THERMOMETER FOR THE HOT HOLD CABINET UNDER THE SERVICE LINE WAS NOT WORKING				Chief Engineer/ Hotel Engineer	Corrected – Thermometer have been replaced.
		<u>HORIZON GRILL BEVERAGE STATIONS</u>					
37	16	THE CREAMERS WERE NOT PLACED N ICE OR IN THE REFRIGERATOR FOR COLD HOLDING.				F & B Manager/ Maitre d	Corrected – Time temperature control has been implemented.